



M/V MERCURY
U.S.P.H. CORRECTIVE ACTIONS
February 14th, 2003.

NO.	LOCATION	REF.	POINTS.	CRITICAL
1.	LIDO Recessed grouting and cracked tile was noted, making areas difficult to clean.	33	1	No.
Corrective Action: Additional attention will be made on a daily basis to ensure areas are cleaned to standards, also cracked tiles are being replaced on a daily basis.				
2.	LIDO – Warewasher stbd. The final rinse arm had two spray nozzles that were clogged.	22	0	No.
Corrective Action: Nozzles have been unclogged.				
3.	LIDO -Warewasher A data plate was not affixed to the machine that indicated the machines' design and operating specifications.	22	0	No.
Corrective Action: The data plate was there, but was not noticed.				
4.	INTERGRATED PEST MANAGEMENT Inspections are being conducted and logs are being kept. A full plan describing the program should be incorporated into the program.	40	0	No.
Corrective Action: Done.				
5.	WINE BAR The counter top to the bar area has screws that are implanted as part of décor. The heads of the screws are not easily cleanable.	21	0	No.
Corrective Action: Will enhance cleaning procedure and will monitor on a daily basis.				

7.	COMMENDATION The Engineering staff should be commended for the excellent record keeping and overall knowledge of the programs.	21	0	No.
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Corrective Action:

Done.

8.	FOOD SEVERVICES GENERAL The vitality juice machine drain located within the unit was not sloped to provide easy drainage.	21	0	No.
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Corrective Action:

Done.

9.	PROVISIONS-FISH PROCESSING ROOM The fish slicer and weight measuring device had chipped paint and were no longer easily cleanable.	20	0	No.
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Corrective Action:

Has been painted.

10.	PROVISIONS –POULTRY FREEZER Frozen, bloody ice was noted on top of six 20# boxes of jumbo chicken backs in the walk-in freezer. These containers were removed from the freezer during inspection.	17	0	No.
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Corrective Action:

The meet was brought onboard in this condition. Have instructed the office not to bring refrigerated meat (not frozen) onboard.

11.	FOOD SERVICE GENERAL The sealant on the Hobart mixer, slicer, clawson ice machine and on the Tastings Bar ice bin was not easily cleanable.	20	0	No.
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Corrective Action:

The area is monitored and cleaned carefully on a daily basis.

12.	GALLEY Coving was missing from the bulkhead and deck, next to the bread area in main galley.	33	1	No.
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Corrective Action:

Have been replaced.

13.	GALLEY – ICE MACHINE The clawson ice bin dispensing shoot was not clean. This machine had been out of order and was not adequately cleaned before reuse.	26	0	No.
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Corrective Action:

The machine is still out of order, but has been cleaned adequately.

14.	FOOD SERVICE-GENERAL	29	0	Yes
	The hand wash station immediately inside the Tastings Bar and vegetable preparation room was blocked by the open doors. The hand wash sinks were not accessible with the doors open.			

The hand wash sink next to the roll dougher in the Bakery was in close proximity to one another. Potential cross contamination could occur from the hand wash sink onto the door.

Corrective Action:

Will keep doors closed.

Work in progress.